

**BACTERIAL CONTAMINATION LEVEL OF BROILER MEAT IN
HOUSEHOLD SCALE'S CHICKEN SLAUGHTERHOUSE
IN BANYUWANGI SUBDISTRICT BASED ON
TOTAL PLATE COUNT TEST**

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ABSTRACT

Broiler meat is foodstuff which consumed due to available abundant and relatively affordable price. Broiler meat is perishable food both physical and microbiological damage. The aims of the research was to determine the level of bacterial contamination in meat of broiler from household scale's chicken slaughterhouse in Banyuwangi Subdistrict. In this study, amount of sample was 30 samples (*Musculus Pectoralis*) from broiler meat. Samples were taken purposively from six household scale's chicken slaughterhouses in Banyuwangi Subdistrict. This study used pour plate method of Total Plate Count test. Comparing to the Indonesian National Standard (SNI) 3924:2009 maximum requirement of contaminant bacteria in chicken meat is 1×10^6 CFU/g, the results showed that the average of TPC in Sobo village, South Kampung Mandar village, North Kampung Mandar village, Lateng village, Karangrejo village and Tukangkayu village respectively were 100%, 60%, 60%, 60%, 40% and 80% of the samples did not exceed the maximum limit of SNI 3924:2009. It can be concluded that 67% of the total 30 samples did not exceed the limit of SNI 3924:2009.

Keywords: Banyuwangi subdistrict, Broiler meat, Household scale's chicken slaughterhouse, Total Plate Count.